

What is claimed is:

1. Spherical capsule having a liquid core and a seamless solid shell surrounding this core, wherein
 - the diameter of the capsule is in the range of 4 - 8 mm,
 - the thickness of the shell is in the range of 20 - 200 μ m,
 - the shell thickness to capsule diameter ratio is in the range of 0.004 - 0.04 ,
 - the shell contains 70 - 90 % (m/m) gelatin and 10 - 30 % (m/m) plasticizer, based on the solids content of the shell, and
 - the core has a flavoring content in the range of 1 - 100 % (m/m), based on the total mass of the core.
2. Capsule according to Claim 1, characterized in that
 - the diameter of the capsule is in the range of 4.5 - 6.5 mm, preferably 4.5 -5.5 mm,
 - the thickness of the shell is in the range of 50 - 150 μ m, preferably 50 - 90 μ m,
 - the shell thickness to capsule diameter ratio is in the range of 0.01 - 0.03, preferably 0.01 - 0.02.
3. Capsule according to one of the preceding claims, characterized in that the shell is prepared from a mixture containing gelatin and plasticizer which has a gel point in the range between 15 °C and 60 °C, preferably between 20 °C and 40 °C and particularly preferentially between 25 °C and 35 °C.
4. Capsule according to one of the preceding claims, characterized in that (a) a gelatin having a Bloom value of at least 200, preferably a Bloom value in the range of 240 - 300, is used for the preparation of the shell.
5. Capsule according to Claim 4, characterized in that in addition (b) a gelatin having a Bloom value of 0 and/or fish gelatin having a Bloom value of < 200 is used.
6. Capsule according to one of the preceding claims, wherein the fish gelatin is a cold water fish gelatin and/or has a gel point of < 20 °C.
7. Capsule according to one of the preceding claims, characterized in that the liquid core contains a sweetener that has been selected from the group that consists of thaumatin,

neohesperidine, miraculin and mixtures thereof.

8. Capsule according to one of the preceding claims, characterized in that the concentration of the plasticizer in the shell is 10 - 30 % (m/m), preferably 15 - 20 % (m/m), based on the total solids content of the shell.

9. Capsule according to one of the preceding claims, characterized in that the plasticizer comprises one or more polyols, preferably selected from the group that consists of glycerol, propylene glycol, sorbitol and maltitol.

10. Capsule according to one of the preceding claims, characterized in that the gelatin has been selected from the group that consists of pig gelatin, cattle gelatin, chicken gelatin, fish gelatin and mixtures thereof.

11. Capsule according to one of the preceding claims, characterized in that the shell contains a sweetener that preferably has been selected from the group that consists of sucralose, aspartame, acesulfame K, thaumatin, Na saccharine, neohesperidin and mixtures thereof.

12. Capsule according to one of the preceding claims, characterized in that the shell contains gellan gum.

13. Capsule according to one of the preceding claims, characterized in that the shell contains 0.4 - 3 % (m/m) gellan gum, based on the solids content of the shell.

14. Method for the preparation of a capsule according to one of the preceding claims, characterized in that a liquid core material and a gelatin-containing curable shell mixture are simultaneously pumped through a concentric multi-component nozzle so that they drip into a cooling liquid with the formation of a capsule.

15. Curable shell mixture for use in the preparation of a capsule according to one of Claims 1 - 13, characterized in that the shell mixture contains gelatin and plasticizer.

16. Use of a mixture consisting of (a) a gelatin having a Bloom value of at least 200 and (b) a gelatin having a Bloom value of 0 and/or a fish gelatin for adjustment of the hardness

and dissolving power of the shell of a spherical capsule having a liquid core and a seamless solid shell surrounding this core.